

# ALMOND FLOUR CAKE★★★★★

COURSE: DESSERT CUISINE: GLUTEN-FREE

KEYWORD: ALMOND FLOUR CAKE PREP TIME: 10 MINUTES

COOK TIME: 35 MINUTES TOTAL TIME: 45 MINUTES

SERVINGS: 12 CALORIES: 175KCAL AUTHOR: MEGAN GILMORE



This Almond Flour Cake is the perfect gluten-free & grain-free recipe. Serve it as a birthday cake, or turn it into muffins with your favorite mix-ins.

## EQUIPMENT

- 9-inch pan
- 6-inch pans

## INGREDIENTS

- 1  $\frac{3}{4}$  cups blanched almond flour
- 4 large eggs
- 1 tablespoon arrowroot starch
- $\frac{1}{2}$  cup maple syrup
- 2 teaspoons baking powder
- 2 teaspoons vanilla extract
- 2 tablespoons melted coconut oil
- $\frac{1}{4}$  teaspoon salt

## INSTRUCTIONS

1. Preheat the oven to 350°F and grease a 9-inch pan, or two 6-inch pans. I like to add a square of parchment paper to the bottom of the pan, to ensure that my cake will come out later.
2. In a large bowl, combine the almond flour, eggs, arrowroot starch, maple syrup, baking powder, vanilla, and salt. Stir well until the batter is smooth and no lumps remain, then add in the coconut oil and stir again until very smooth.
3. Pour the batter into the prepared pan(s) and smooth the top with a spatula. Bake at 350°F until the top is golden and the center of the cake is firm to the touch, about 30 to 35 minutes.
4. Let the pan cool in the pan for 15 minutes. then run a knife around the edge of the pan and flip it over on to a plate to release the cake. Let it cool completely before frosting and serving.

## NOTES

Nutrition information is for 1 of 12 slices. This is automatically calculated, and is just an estimate, not a guarantee.

## NUTRITION

Calories: 175kcal | Carbohydrates: 14g | Protein: 5g | Fat: 12g | Saturated Fat: 3g | Cholesterol: 55mg | Sodium: 71mg | Potassium: 118mg | Fiber: 2g | Sugar: 9g | Vitamin A: 79IU | Calcium: 86mg | Iron: 1mg